

Canapés

Our award winning and mouth watering canapés will provide your evening reception with that extra special something!

Duck

- Smoked Duck Rice Pancake Cone £2.00
- Duck Liver Parfait with Clementine Jelly £2.30
- Oriental Home Smoked Duck Waffle Cones £2.20
- Cured and Cherry Wood Smoked Barbary Duck Breast with Clementine Jam £2.70
- Asian Duck – Seared Duck with Honey, Soy, Chilli and Ginger £2.70 (h)

Beef

- Carpaccio of Beef with Slow Roasted Tomato £2.40
- Carpaccio of Beef with a Traditional Carpaccio dressing £2.40
- Beef Yakitori Spoons – Seared Fillet of beef marinated with soy, sake, ginger, lime & chilli garnished with fresh coriander and wasabi £2.70

Chicken

- Free Range Chicken with Lemon and Black Pepper, Chervil Filo Cup £2.00
- Ballotine of Corn Fed Chicken with Leek £2.40 (h)

Lamb

- Deconstructed Minted Lamb Pie Spoons £2 (h)
- Slow Cooked Lamb Shoulder with Dehydrated Tomato Petals and Aubergine Caviar Spoons £2.70(h)
- Slow Cooked Lamb Spoons with Balsamic and Strawberry Crisp £2.20 (h)

Pork

- Serrano Ham and Cantaloupe Melon Caviar Spoons £2.20
- Deep Fried Broad Bean Risotto Cakes with Crisp Gloucestershire Pancetta £2.20 (h)

(gf) gluten free (h) hot option, chef required on site at additional cost

Minimum order per option 25 canapés with a minimum of 4 options – 100 pieces total. Prices exclude VAT. Service staff not included.



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Fish

Home Smoked Scallop, Smoked Garlic
and Watercress Pesto £2.70

Smoked Salmon Chive Scones £2.10

Rilletto of Salmon with Crème Fraiche and Dill £2.10

Sake Marinated Salmon with Soy,
Ginger and Chilli Dip £2.40

Beetroot Meringue with Beetroot Gravdax
and Goats Cheese £2.10

Pernod Cured Salmon with Blueberries
and Mascarpone £2.50

Rice Wine Cured Salmon with Wasabi Dressing
and Cucumber Jelly £2.20

Beetroot Gravdax Crostini with Keta & Dill £2.10

Applewood Home Smoked Trout with
Marinated Cucumber £1.80

Prawn Tempura Wasabi Toasts £2.30

Crab & Avocado Tian £2.70

Warm Scallop, Eden Honey Roasted Parsnip
Purée Spoon £2.70 (h)

Jersey Scallops with Warm Lobster Cream £2.70 (h)

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Vegetarian

- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs and Spun Sugar £2.70 (gf)
- Blue Sphere with Hazelnut Praline and London Honey Spun Sugar £2.70 (seasonal)
- Spinach, Ricotta and Pine nut Roulade £1.80
- Goats Cheese Crostini with Caramelised Red Onion £2.00
- Thai Salad Waffle Cones £2.10
- Tomato and Basil Mousse Cup £2.10
- Artichoke with Caramelised Red Onion and Toasted Parmesan £2.10 (gf)
- Roasted Mediterranean Vegetable & Parmesan Tartlet with Homemade Pesto and Houmus £2.10
- Rice Noodle, Broad Bean, Coriander and Chilli Spoons £2.20 (gf)
- Artichoke Bottom with Pickled Vegetable Salad £2.10(gf)

- Char Grilled Polenta, Tapenade, Fresh Basil and Shaved Fresh Tomato £2.30 (gf)

- Black n Blue – Kentish Blackberry, Oxford Pea and Mint Ice Cream Waffle Cones £2.10 (gf)
- Quail Eggs with Smoked & Spiced Malden Salt £2.10 (v)
- Oriental Vegetable Tempura Cones £1.80 (h)
- Oxford Blue Tartlet with Apple & Grape Chutney £2.10 (h)
- Wild Mushroom, Goats Cheese & Red Onion Tartlet £2.10 (h)
- Poached Quail Egg and Pea Soup £2.20 (gf) (h)

Vegan

- Artichoke with caramelised red onion £2.30
- Chargrilled polenta, tapenade, fresh basil and shaved fresh tomato £2.30
- Rice Noodle, Broad bean, Coriander and Chilli Spoons £2.30

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Something Sweet

Lavender Infused Chocolate Brownie
Raspberry Bavarois with Mascarpone Chocolate Cup
Mini Summer Pudding
Rhubarb Ice Cream Cones
Glazed Raspberry or Blueberry Tartlets
Red Berry Pavlova
Bannoffi Tartlet
Mini Apple Crumble with a Crème Anglaise Dip (h)
Fruit Mousse Chocolate Cups
Tiramisu Chocolate Cup
Lemon Meringue Pies
Clotted Cream and Strawberry Scones
Chocolate Profiteroles
Passion Fruit Cheesecake Bites

All sweet canapés are £2.60

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